



Minestrone Soup

- 2 T. olive oil
- 3 oz. pancetta, chopped
- 1 onion, chopped
- 4 cloves garlic, minced
- 5 carrots, peeled and sliced
- 5 ribs celery, chopped
- 1 fennel bulb, cored and chopped
- 3 potatoes, peeled and chopped
- Pinch of red pepper flakes
- 1 cup red wine
- 3 cups fresh spinach leaves, chopped
- 15 oz. can diced tomatoes, with juice
- 10 cups water
- 1 t. salt
- 1/2 t. black pepper
- 2 zucchini, sliced
- 1 cup fresh basil, chopped
- 2 (8 oz) cans cannellini beans, drained
- 2 cups small pasta, uncooked

1. In large soup pot, heat olive oil over medium high heat. Add pancetta and saute until it begins to brown, about 5-7 minutes. Then add the onion, garlic, carrots, celery, fennel, potatoes and red pepper flakes. Saute for 10 minutes. Add red wine and cook an additional 5 minutes.

2. Add the spinach, tomatoes, water and salt and pepper. Put the lid on the pot, turn the heat to high and bring the soup to a boil.

3. Once the soup begins to boil, reduce the heat to low and simmer, with the cover ajar, for 45 minutes.

4. Add the zucchini, basil, beans and pasta. Turn the heat up again, bring the soup to a simmer and cook for 15 more minutes. Taste for seasoning and add more salt and pepper, if needed. Serve with shaved Parmesan cheese on top.